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राज्य सरकार तथा अन्य राज्य-प्राधिकारियों द्वारा जारी किये गये (सामान्य आदेशों, उप-विधियों आदि को सम्मिलित करते हुए) सामान्य कानूनी नियम।

OFFICE OF THE EXCISE COMMISSIONER, RAJASTHAN, UDAIPUR

NOTIFICATION

UDAIPUR, May 21, 2025

G.S.R.33 .-In exercise of the powers conferred by section 42 read with section 16 and 17of the Rajasthan Excise Act, 1950 (Act No. II of 1950), the Excise Commissioner with the pervious sanction of the State Government hereby makes the following rules further to amend the Rajasthan Brewery Rules, 1972, namely:-

1. Short title and commencement.-(1) These rules may be called the Rajasthan Brewery (Amendment) Rules, 2025.

(2) They shall come into force at once.

2. Addition of new rule 21A.-In the Rajasthan Brewery Rules, 1972, hereinafter referred to as the said rules, under the head B. General Arrangement and Management of Breweries, after the existing rule 21, the following new rule 21A shall be added, namely:-

"21A. Brewer to install flow meters and other allied accessories.-(1) In every brewery doing normal gravity brewing,at least three Flow Meters shall be installed for accounting the production of beer.The first Flow Meter shall be installed in the wort transfer line prior to the fermentation vessel to capture the volume of wort collected in Fermentation vessels. The second Flow Meter shall be installed between the filtration tank and the bright beer tank to measure the volume of beer transferred to the bright beer tank. The third Flow Meter shall be installed between the bright beer tank and pack line for bottling/canning to measure the volume of beer issued for production of finished bottles/cans.

(2)The brewer shall make necessary arrangements for installation of de-aerated water supply line in case of high gravity brewing.In every brewery doing high gravity brewing,at least five Flow Meters shall be installed for accounting the production of beer. The first Flow Meter shall be installed in the wort transfer line prior to the fermentation vessel to capture the volume of wort collected in Fermentation vessels. The second Flow Meter shall be installed just after the filtration tank and before the dilution with de-aerated water to measure the volume of beer received from the fermenting vessel. The third Flow Meter shall be installed on de-aerated water supply line to measure the volume of de-aerated water added with the high gravity beer to achieve the beer of desired alcoholic strength. The fourth Flow Meter shall be installed just before the bright beer tank after the addition of de-aerated water in the process of dilution of high gravity beer to measure the volume of beer transferred to the bright beer tank. The fifth Flow Meter shall be installed between the bright beer tank and pack line for bottling/canning to measure the volume of beer issued for production of finished bottles/cans.

(3)The licensee of a brewery shall be responsible for regular maintenance of the Flow Meters and other allied accessories. The accounts generated from these instruments on continuous basis shall be made available to the Excise officer-in-charge and/ or any inspection officer of the Excise Department. Any malfunctioning of the Flow Meters and other allied accessories detected by the brewer or the Excise officer-in-charge or any inspection officer, shall be corrected forthwith and the Excise Commissioner shall also be intimated about this, within the time as specified by the Excise Commissioner. The brewing and bottling operation of the brewery shall remain suspended till the restoration of the Flow Meters and other allied accessories to its designated standard.

(4)The Excise officer-in-charge of the brewery shall ensure calibration of all the Flow Meters used in the brewery once in a financial year or within the period of validity of previous calibration, whichever is earlier, by any accredited institution authorized by competent Government agency."

3. Amendment of rule 26.-The existing clause (iv) of rule 26 of the said rules shall be substituted by the following, namely:-

"(iv) the entries made by the brewer in the brewing book in Form R.B. 4A, R.B. 4B and bright beer tank register in Form R.B. 21, promptly and correctly;"

4. Amendment of rule 33.-In rule 33 of the said rules, for the existing expression "R.B. 4", the expression "Form R.B. 4A or R.B. 4B, as the case may be," shall be substituted.

5. Amendment of rule 34A.-The existing sub-rule (1) of rule 34A of the said rules shall be substituted by the following, namely:-

"(1) Every brewer shall be responsible for maintaining the Minimum yield of Beer from the raw-material (malt and adjuncts) used in the licensed Brewery as per the following standard calculation formula:-

(i) For normal gravity Beer process-

Minimum Predicted Volume of Beer in BL = Total of {(weight of malt/adjunct in kg. x Potential Extract P.E.% x 376.32) ÷ Excess Original Gravity of Wort}-

(a) Mashing efficiency ME is being fixed as 98% in this formula;

(b) Potential Extract (PE) % is the Potential starch % in that malt and adjunct which can be convertible into fermentable sugar to make Beer. Fermentable adjuncts include Wheat, Rice flakes, Corn flakes, Oats, Millets, Ragi etc. Non-fermentable adjuncts include Hops, Cocoa, Coffee, Fruit peels, Herbs, Spices etc. For the purpose of calculating the beer yield, Potential Extract for non-fermentable adjuncts shall be considered as zero (0);

(c) Original Gravity OG is the Specific gravity of the Extract of the cold brewed Wort before addition of Yeast;

(d) Excess Original Gravity of Wort =(OG-1) x 1000; and

(e) Predicted Ethanol Strength % V/V of Beer = (OG - FG) x 131.25,

such beer to be further processed as per clause (i) of rule 49 A."

(ii) For the High gravity Beer process-

Minimum Predicted Volume of Beer in BL = Minimum Predicted volume of Beer at the completion of Fermentation process in BL + Predicted volume of De-Aerated water added in course of transferring of HG Beer to BBT in BL-

(a) Minimum Predicted Volume of Beer at the completion of Fermentation process in BL = Total of {(weight of malt/adjunct in kg. x Potential Extract P.E.% x 376.32) ÷ Excess Original Gravity of Wort};

(b) Predicted volume of De-Aerated water Diluted in course of transferring of HG Beer to BBT in BL = {(Minimum Predicted volume of Beer at the completion of Fermentation process x Predicted Ethanol strength % v/v at the completion of fermentation process) ÷ Ethanol Strength % v/v of Beer

in BBT} - Minimum Predicted volume of Beer at the completion of the fermentation process;

(c) Mashing efficiency ME is being fixed as 98% in this formula;

(d) Potential Extract (PE) % is the Potential starch % in that malt and adjunct which can be convertible into fermentable sugar to make Beer. Fermentable adjuncts include Wheat, Rice flakes, Corn flakes, Oats, Millets, Ragi etc. Non-fermentable adjuncts include Hops, Cocoa, Coffee, Fruit peels, Herbs, Spices etc. For the purpose of calculating the beer yield, Potential Extract for non-fermentable adjuncts shall be considered as zero (0);

(e) Original Gravity OG is the Specific gravity of the Extract of the cold brewed Wort before addition of Yeast;

(f) Excess Original gravity of Wort=(OG-1) x 1000;

(g) Present Gravity PG (Gravity of the Beer at the completion of fermentation & filtration process before dilution of De-Aerated Water) in Plato;

(h) Present Specific Gravity PG(Specific gravity of the Beer at the completion of fermentation & filtration process before dilution of De-Aerated Water) = (Plato x .004)+1;

(i) Predicted Ethanol Strength % V/V of Beer after the completion of fermentation & filtration process before dilution of De-Aerated Water = (OG - PG) x 131.25;

(j) Final Produced Beer Gravity FG in Plato scale in BBT;and

(k) Final Produced Beer Specific Gravity FG in BBT=(Plato x .004) +1,

such beer to be further processed as per clause (ii) of rule 49Aand its explanation."

6. Insertion of new rule 40A.-After the existing rule 40 and before the existing rule 41 of the said rules, the following new rule 40A shall be inserted, namely:-

"**40A**. **Restriction on higher gravity.-**The wort shall not be brewed by any Brewer of a higher specific gravity than 1.073."

7. Substitution of rule 49A.-The existing rule 49A of the said rules shall be substituted by the following, namely:-

"**49AAllowance for wastage.-**In case of production of beer,-

(i) from the normal gravity process,allowance for wastage on production of Beer shall be allowed at the rate of 7% of the total quantity brewed or actual wastage, whichever is less; and

(ii) from the high gravity process,allowance for wastage on production of Beer shall be allowed at the rate of 7% of the total quantity of brewed wort after dilution or actual wastage, whichever is less.

Explanation: In case of production of beer from the high gravity process by way of dilution with de-aerated water, no wastage shall be allowed in the process of dilution which shall mean the total volume of beer received in Bulk litre in the bright beer tank shall be the sum total of the volume of high gravity beer transferred from the fermenting vessel and the volume of de-aerated water added in the process of dilution of high gravity beer."

8. Amendment of rule 59.-In rule 59 of the said rules,-

(i) inclause (a), after the existing sub-clause (v), the following new sub-clause (vi) shall be added, namely :-

"(vi) Register in Form R.B.22 and R.B.23 of calculating minimum Beer Yield.";

(ii) in sub-clause (ii) of clause (b), for the existing expression "R.B. 4", the expression "R.B. 4A and R.B. 4B" shall be substituted; and

(iii) in clause (b), after sub-clause (ii), so amended, the following new sub-clause (iii) shall be added, namely:-

"(iii) Bright Beer Tank Register in Form R.B.21."

9. Substitution of Form R.B 4.- The existing Form R.B.4 appended to the said rules shall be substituted by the following Form R.B. 4A and R.B. 4B,namely :-

"

R.B. 4A

Brewing Book for Normal Gravity Brewing

(see rule 26(iv),33,59(b)(ii))

When entry made		Number of Brewing	Notice to Mash malt or dissolve sugar				Beer Brand name	Strong / Mild
Date	Hour		Date	Hour	Date	Hour		
1	2	3	4	5	6	7	8	9

Quantity to be used of							
Malt		Un malted……..		Un malted……..		Sugar	
Kgs.	%PE	Kgs.	%PE	Kgs.	%PE	Kgs.	%PE
10	11	12	13	14	15	16	17

Total Raw material (10+12+14+16)	Hops	Hops Substitute	Time when wort will be drawn off grains in the Mashtun		Wort Collected When Collected	
Kgs.	Kgs.	Kgs.	Date	Hour	Date	Hour
18	19	20	21	22	23	24

Wort Collected					
Vessel/Uni Tank			Original Gravity (OG) In Plato	Original Specific Gravity	Excess OG
Number	Name	Quantity in BL			
25	26	27	28	29	30

Final Gravity (FG) In	Final Specific	Ethanol Strength % v/v of Beer	Volume of Beer transferred to	Total Volume of Beer in BL	Brewer's signature	Excise Officer Incharge'	Remarks

Plato	Gravity (FG)		BBT from fermenting vessel in BL	in BBT		s signature	
31	32	33	34	35	36	37	38

R.B. 4B
Brewing Book for High Gravity Brewing
(seerule 26(iv),33,59(b)(ii))

When entry made		Number of Brewing	Notice to Mash malt or dissolve sugar				Beer Brand name	Strong / Mild
Date	Hour		Date	Hour	Date	Hour		
1	2	3	4	5	6	7	8	9

Quantity to be used of							
Malt		Un malted……..		Un malted……..		Sugar	
Kgs.	%PE	Kgs.	%PE	Kgs.	%PE	Kgs.	%PE
10	11	12	13	14	15	16	17

Total Raw material (10+12+14+16)	Hops	Hops Substitute	Time when wort will be drawn off grains in the Mashtun		Wort Collected When Collected	
Kgs.	Kgs.	Kgs.	Date	Hour	Date	Hour
18	19	20	21	22	23	24

Wort Collected					
Vessel/Uni Tank			Original Gravity (OG) In Plato	Original Specific Gravity	Excess OG
Number	Name	Quantity in BL			
25	26	27	28	29	30

Present Gravity (PG) of the Beer at the completion of fermentation & filtration process before dilution with De-Aerated Water in	Present Specific Gravity (PG)	Ethanol Strength % v/v of Beer at the completion of fermentation & Filtration, before dilution with De-	Volume of Beer received from fermenting vessel in BL	Volume of De-Aerated water used for dilution on course of transferring of HG Beer to BBT in BL	Total Volume of Beer in BL in BBT	Produced Beer Gravity FG in Plato scale in BBT

Plato		Aerated water				
31	32	33	34	35	36	37
Produced Beer Specific Gravity FG in BBT	Ethanol Strength % v/v of Beer in BBT		Brewer's signature	Excise Officer Incharge's signature		Remarks
38	39		40	41		42

"

10. Insertion of new Form R.B.21,R.B. 22 and R.B. 23.- After the existing Form R.B.20 appended to the said rules, the following new Forms R.B.21, R.B. 22 and R.B. 23shall be added, namely:-

"R.B. 21
Bright Beer Tank Register
(seerule 26(iv) & 59(b)(iii))

Transfer of Beer from Fermenting Vessel to BBT

Date	Time	Brew No.	Brand Name	Beer received in Bright Beer Tank from Fermenting vessel/Uni tank							
				Fermenting vessel/ Uni Tank No.	BBT No.	Volume in Bl	BBT No.	Volume in Bl	BBT No.	Volume in Bl	Total Volume in BL (7+9+11)
1	2	3	4	5	6	7	8	9	10	11	12

Specific Gravity of Beer in BBT		Ethanol Strength % v/v of Beer in BBT	Beer issued from BBT for the production of Finished Bottles/Cans		Brewer's signature	Excise Officer Incharge's signature	Remarks
In Plato	Specific Gravity		Batch No.	Volume in BL			
13	14	15	16	17	18	19	20
			Total				

R.B. 22
Beer Yield calculation Register for Normal Gravity Brewing
{see rule 34A(1) (i) & 59(a)(vi)}

Brew no.	Actual Weight of Raw material (in kg.)	Raw material's Potential Extract PE in %	Mashing	OG of the

	Barley Malt	Rice	Sugar	Total	Barley Malt	Rice	Sugar	Efficiency ME in %	cold brewed wort in in Plato
1	2	3	4	5	6	7	8	9	10
								*98%	

Original specific Gravity OG of the cold brewed wort	Excess OG of the Wort	FG of the Beer in Plato	Final specific Gravity FG of the Beer	Excess FG of the Beer	Predicted Ethanol strength % v/v [(11-14)x131.25]	Extract value from Raw material			
						Extract value from Barley Malt	Extract value from Rice	Extract value from Sugar	Total (17+18+19)
11	12	13	14	15	16	17	18	19	20

Raw material's Extract value vise Grist %				Minimum Predicted volume of Beer from Barley Malt in BL	Minimum Predicted volume of Beer from Rice in BL	Minimum Predicted volume of Beer from Sugar in BL	**Minimum Predicted Volume of Beer in BL (25+26+27)**
Barley Malt	Rice	Sugar	Total				
21	22	23	24	25	26	27	28

Minimum Predicted Volume of Beer in BL = Total of {(weight of malt/adjunct in kg. x Potential Extract P.E.% x M.E.%X 384) ÷ Excess Original Gravity of Wort}. *Mashing Efficiency M.E. is being fixed as 98%.

R.B.23
Beer Yield calculation Register for High Gravity Brewing
{ see rule 34A(1)(ii) & 59(a)(vi)}

Brew no.	Actual Weight of Raw material (in kg.)				Raw material's Potential Extract PE in %			Mashing Efficiency ME	OG of the cold brew
	Barley	Rice	Sugar	Total	Barley Malt	Rice	Sugar		

	Malt							in %	ed wort in in Plato
1	2	3	4	5	6	7	8	9	10
								*98%	
Original specific Gravity OG of the cold brewed wort	Excess OG of the Wort	Present Gravity PG of the Beer at the completion of fermentation & Filtration, before dilution with De-Aerated Water in Plato	Present specific Gravity PG of the Beer	Excess PG of the Beer	Predicted Ethanol strength % v/v of beer at the completion of fermentation & Filtration [(11-14) x 131.25]	Extract value from Raw material			
						Extract value from Barley Malt	Extract value from Rice	Extract value from Sugar	Total (17+18+19)
11	12	13	14	15	16	17	18	19	20
Raw material's Extract value vise Grist %				Beer Gravity FG in Plato scale in BBT	Produced Beer Specific Gravity FG in BBT	Ethanol strength % v/v of the Beer in BBT	Minimum Predicted volume of Beer from Barley Malt in BL	Minimum Predicted volume of Beer from Rice in BL	Minimum Predicted volume of Beer from Sugar in BL
Barley Malt	Rice	Sugar	Total						
21	22	23	24	25	26	27	28	29	30
Minimum Predicted volume of Beer at the completion of Fermentation & filtration process in BL (28+29+30)				Predicted volume of De-Aerated water Diluted in course of transferring of HG Beer to BBT in BL {(31 x16)÷27} - 31			**Minimum Predicted Volume of Beer in BL (31+32)**		
31				32			**33**		

1. Minimum Predicted Volume of Beer in BL = Minimum Predicted volume of Beer at the completion of Fermentation & filtration process in BL + Predicted volume of De-Aerated water Diluted in course of transferring of HG Beer to BBT in BL 2. Minimum Predicted Volume of Beer at the completion of Fermentation process in BL = Total of {(weight of malt/adjunct in kg. x Potential Extract P.E.% x M.E.%X 384) ÷ Excess Original Gravity of Wort}. *Mashing Efficiency M.E. is being fixed as 98%. 3. Predicted volume of De-Aerated water Diluted in course of transferring of HG Beer to BBT in BL= {(Minimum Predicted volume of HG Beer at the completion of Fermentation process x Predicted Ethanol strength % v/v of HG Beer at the completion of fermentation process) ÷ Ethanol Strength % v/v of Beer in BBT} - Minimum Predicted volume of HG Beer at the completion of Fermentation process.

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